

IN THE CLAIMS:

Please amend claims 1 and 2, as follows:

1. A method~~Method~~ for the preparation of croissant-~~type~~shaped pastries with a cooked meat and cream cheese filling characterized by, wherein there is a ~~the~~ direct and indirect incorporation of olive oil during the preparation of the pastries' dough, and wherein the~~The~~ olive oil replaces the high melting point animal fat or the margarine normally used. This method includes the following stages, comprising the steps of:
  - a. Preparing~~Preparation~~ of an emulsion of distilled monoglycerides in the presence of 40 – 45 °C water, by homogenization in a high-speed mixer, with the subsequently, addition of olive oil, dextrose, fructose and egg yolk.;
  - b. Preparing~~Preparation~~ of liquid leaven as follows: by the inoculation of rye flour substrate with specially formulated microbial cultures followed by incubation at 32°C for 18-24 hours in a dough kneader.;
  - c. Mixing of flour and water with a quantity of the liquid leaven, which as been prepared in step b. above as described above (b), and, with subsequent kneading.;
  - d. Moving the~~The~~ kneaded dough is moved to maturation chambers, wherein it remains for 120 minutes at a temperature of 30°C and RHrelative humidity 80%. After that, after which the remaining ingredients of (flour, water, the emulsion of step a., sugar, eggs, olive oil, and baker's leaven) are added to it.;
  - e. Transferring the~~The~~ mature dough of step d. is transferred to the an extruder shaping machine (extruder) and where it is rolled into shape.;

- f. Passing the The shaped dough of step e. passes through a series of dough rotors and to increases in its thickness, after which the Dough sheets are then flattened down to 2.8-3 mm.;
- g. Placing the The dough sheets that result from step f. this procedure are now placed in a cutting-filling-folding machine wherein they acquire the a croissant shape and wherein simultaneously the cooked meat filling is incorporated therein;
- h. Placing the The folded croissants-shaped dough are placed into mold tin trays equipped with grooves (moulds) and transferred ing the trays to maturation chambers, where they are left to mature the dough for 8 hours at 28°C and RHrelative humidity 80%.
- i. Balanceing Baking the croissant-shaped dough The baking takes place next at 180°C for 12-15 min.
- j. Cooling the The resulting baked product is then cooled down in the presence of high microbial quality air. after which The cream cheese is then automatically injected into the baked product.; and
- k. Placing the baked product Finally the produce is packed in a modified atmosphere consisting of protective gases (CO2/N2), and labeling and storeding the baked product under refrigeration at 4°-6°C.

  

2. A The croissant-type shaped pastries pastry with a cooked meat, and cream cheese filling and with olive oil incorporated into the pastry dough, which are manufactured according to the protocolmethod of claim 1.